



Roger Brown's Restaurant and Sports Bar

Portsmouth, Virginia

Virginia Green is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. *Virginia Green* has established "core activities" specific to each sector of tourism, and these practices are considered the required minimum for participation in the program. However, *Virginia Green* encourages its participants to reduce their environmental impacts in all aspects of their operations; and this profile provides a full list of all their "green" activities. These are the activities that guests / customers can expect to find when they visit this facility.

Roger Brown's Restaurant

"Roger Brown's is a restaurant landmark in Hampton Roads. Bring a date, bring a group, or bring the kids - it all works well here! With a garden patio attached to a cozy fire place equipped inner dining room, generous 90-ft bar, and separate stadium style seating area - you're never lacking options. The award-winning food is top notch, from the "Down Home Bones" to the sumptuous "Caribbean Rubbed Salmon" and the wine, draft, and beer choices are par excellent."

Green Statement: "Roger Brown's decided to "go green" because it helps the environment, we save money, and our guests appreciate it. We are constantly looking for newer and better ways to keep up with the green trends."

CORE ACTIVITIES for Restaurants

“☑” This symbol indicates a required activity for Virginia Green Lodging facilities. Participants self-certify that they activities are in place and they provide additional specifics on other activities. Visitors to Roger Brown's can expect the following practices:

☑ **Recycling and Waste Reduction.** Virginia Green Restaurant must recycle Glass Bottles and are highly encouraged to maintain a comprehensive recycling program.

- **Recycling:** Glass, steel cans, grease, plastic, office paper, toner cartridges, newspaper, cardboard, packing supplies, fluorescent lamps, and batteries
- Track overall waste bills
- Donate excess food from events
- Effective food inventory control system that minimizes wastes
- Screen-based ordering system that minimizes wastes
- Purchased durable equipment and furniture
- All equipment and vehicles is on a preventative maintenance schedule
- Last-in/first-out inventory
- Use least toxic materials

☑ **Styrofoam/Disposables Minimization.** Participants are encouraged to minimize use of all disposables and eliminate the use of Styrofoam products for take-out and left-overs.

☑ **Grease Recycling.** The facility must collect and recycle grease or use a grease filtering company to greatly reduce grease waste (and cost).

- Filter and recycle grease

☒ **Water Conservation.** The facility must have a plan for conserving water that should consider plumbing modifications and landscaping.

- Preventative maintenance of drips and leaks
- Water flow metering to discover leaks and areas of high use
- High efficiency dishwashers
- Low flow toilets and restrictors on faucets and showerheads

☒ **Energy Conservation.** The facility must have a plan in place that encourages replacement of lighting and equipment to energy-efficient alternatives.

- Tracking overall energy bills
- Use ceiling fans and natural lighting
- Use directional lighting in parking lots and other outdoor areas

For more information on **Roger Brown's Restaurant**, see www.rogerbrowns.com or contact James Spagnuolo at gonnasellout@hotmail.com.

For more information on **Virginia Green** program, see www.deq.virginia.gov/p2/viriniagreen or www.viriniagreentravel.org.



Virginia Green is supported through a partnership between the Virginia Department of Environmental Quality, the Virginia Hospitality & Travel Association, and the Virginia Tourism Corporation.

